



WILD RICE & MUSHROOM SOUP

1 c. long grain & wild rice	1 pkg. mushrooms, sliced
1 clove garlic	½ c. sliced green onion
3 stalks celery, sliced	2 Tbs. butter

3-4 c. cooked turkey, cubed	2 Tbs. cornstarch
½ c. white wine	2 c. milk
Salt & pepper to taste	3 chicken bouillon cubes
½ tsp. thyme	½ c. white wine
2 Tbs. parsley	¼ c. Parmesan cheese

**Now We're
Cookin'!**
with
Martha Daniels

Cook a cup of long grain and wild rice as directed. In a skillet, melt butter and add garlic, onion, celery and mushrooms. When everything is tender, add 3 to 4 cups of cubed cooked turkey, a half-cup of white wine and seasonings and mix.

Stir in rice and bouillon. Add milk, let it thicken and cook until it's bubbly. If needed, use cornstarch to thicken. Add the cheese, salt and pepper to taste and enough water to make it slightly soupy. Simmer for 20 minutes.

If you want to make this recipe even better...try using wild morel mushrooms in place of store-bought.